

2. (Amended) The food-making process of claim 1, further comprising the step of:
substituting said [product] hydrolyzed rice flour for a fat [ingredient] in [a final] any food product.
3. (Amended) The food-making process of claim 1, further comprising the step of:
[using said product] adding said hydrolyzed rice flour instead of shortening in [a final] any food product.
4. (Amended) The food-making process of claim 1, wherein:
the step of extruding [promotes a short-time] accelerates a conversion of said rice flour into said hydrolyzed rice flour in the presence of said alpha-amylase enzyme.
5. (Amended) The food-making process of claim 1, wherein:
the step of extruding [includes a hydrolysis process that] produces simple sugars [, and] in said [product has] hydrolyzed rice flour with a water activity low enough to mimic the texture of fat [that will] and which will not [sustain significant] support microbiological growth.
6. (Amended) The food-making process of claim 1, further comprising the step of:
blending rice syrup with said rice flour in said slurry before the step of extruding and providing for an accelerated enzymatic reaction.
7. (Amended) The food-making process of claim 1, further comprising the step of:
blending a sweetener with said rice flour in said slurry before the step of extruding and providing for an accelerated enzymatic reaction.
8. (Amended) The food-making process of claim 1, wherein:
the step of extruding is such that said [product appears like] hydrolyzed rice flour resembles the appearance of shortening, and is a combination of water, flours, simple sugars, and complex carbohydrates that have substantially less calories than fat.

9. (Amended) The food-making process of claim 1, wherein:

the step of extruding is such that said [product] hydrolyzed rice flour includes proteins [that can act] as emulsifiers.

10. (Amended) The food-making process of claim 1, wherein:

the step of extruding does not include [the use of] an emulsifier in said slurry.

11. (Amended) The food-making process of claim 1, wherein:

the step of extruding is such that said [product] hydrolyzed rice flour has a bland, neutral taste.

12. (Amended) The food-making process of claim 1, further comprising the step of:

extruding a second time to inactivate said alpha-amylase enzymes and thereby adjust the pH of said [product] hydrolyzed rice flour.

13. (Amended) The food-making process of claim 1, wherein:

the step of extruding is [extended over] 3-10 seconds in duration.

14. (Amended) The food-making process of claim 1, wherein:

the step of extruding is conducted [between] within a temperature range of 35°C to 60°C.

Please add claims 23-25 as follows:

23. (New) The product of the process of claim 1.

24. (New) The product of the process of claim 6.

25. (New) The product of the process of claim 7.

REMARKS

Claims 15-22 have been cancelled without prejudice, claims 1-14 have been amended, and claims 23-25 have been added, leaving claims 1-14 and 23-25 in the case and at issue.

The present invention relates to a new and improved food making process for a fat substitute that mimics fat in texture and flavor.